

STARTERS

POACHED PEAR SALAD 14
whipped goat cheese, crispy prosciutto,
candied walnuts, basil seed vinaigrette

CITRUS MIX GREEN SALAD 12
orange segments, rosemary baguette croutons,
shaved fennel, citrus vinaigrette

HAMACHI CRUDO 15
marinated yellow watermelon, jalapeno gelée
summer melon granita, lotus crisp, micro cilantro

SALMON SKIN TACOS* 10
two salmon skin tacos filled w/ salmon belly tartare,
tobiko, smoked shishito peppers micro cilantro
add extra taco 5

STEAK TARTARE* 13
asian pear, egg yolk aioli, beef crisps, pickled thai chili,
julienne green onions

THAI BASIL SHRIMP CEVICHE* 14
fermented yuzu avocado, red radish, prawn cracker,
diced papaya

FRIED BEEF CRISPS 8
thai chili tajin dust, chili lime sauce

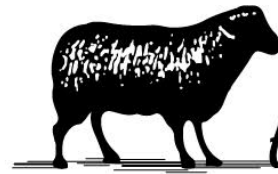
VIETNAMESE IMPERIAL ROLLS 9
duroc pork & shrimp, pickled heirloom carrots &
radish, yellow frisee salad

BAO SLIDERS* 10
2 housemade pork sausage, fried quail egg,
crispy shallot, fresh herbs, jalapeño aioli
add extra slider 5

VEGAN SCALLION PANCAKES 12
spicy braised maitake mushrooms, jicama,
pickled red radish, black sesame seed, micro cilantro

GRILLED SPANISH OCTOPUS 14
yellow frisee, black sesame seeds, crispy rice
ginger sambal sauce

BLACK SHEEP 'HOT CHICKEN' 13
honey toast, pickled japanese cucumber, honey mustard
seed, julienne green onion



the
BLACK SHEEP

KITCHEN · WINE · COCKTAILS
EXECUTIVE CHEF: JAMIE TRAN

ENTRÉES

VEGAN VIETNAMESE SAUTÉED GLASSNOODLES 18
spicy gochujang sauce, baby bok choy,
hen of the woods mushrooms, roasted heirloom carrots

FRIED WHOLE RAINBOW TROUT 21
sautéed rainbow swiss chard, steamed jasmine rice,
ginger & rice wine vinegar sauce

DORADE ROYAL BOUILLABAISSÉ 26
tiger shrimp, black mussels, braised fennel,
baby bok choy, udon noodles

SUPERIOR FARMS BRAISED LAMB BELLY 24
creamy yellow polenta, summer tomato fricassee,
garlic sautéed hericots verts, fresh mint (V)

VIETNAMESE HERB CHICKEN 25
yellow curry couscous, sautéed chinese broccoli,
lap ceung sausage, charred plum sauce (V)

SLOW BRAISED SHORT RIB 27
kimchi fried rice, green scallions, toasted sesame seed,
pickled red radish, organic sunny side up eggs

8OZ. GRASS FED RIBEYE* 36
crispy brussel sprouts, julienne green apples,
smashed peruvian potato, chimichurri sauce

(V) AVAILABLE VEGETARIAN or VEGAN

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*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness